

## Brett Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.7 kg (16.9%)	80 %	4
Grain	Strzegom Pale Ale	3 kg (72.3%)	79 %	6
Grain	Strzegom Monachijski typ I	0.45 kg (10.8%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	45 min	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
lochristi blend	Ale	Slant	100 ml	---